

Pan Pizza Sauce (Sicilian, Detroit, Grandma)

By Domenico Tolomeo

Traditional pan pizzas are topped with pre-cooked tomato sauce. Simply add your preferred seasoning to our Ciao Authentica Crushed Tomatoes, and cook them down for 20-30 minutes before topping pre or post pizza bake!

Yield: Approx. 800g

Prep Time: 2 min

Cook Time: 25 min

Ingredients:

- 800g (1 can) Ciao Authentica Crushed Tomatoes
- 5g (1 teaspoon) sea salt



Instructions:

1. Add salt and seasoning of your choice (optional) to your can of Ciao Authentica Crushed Tomatoes.
2. Cook down the sauce for about 20-30 minutes before topping it on your pizza.
3. Sauce can be topped pre-bake or post-bake.